

- CORRECT PAN SIZE IS IMPORTANT ON ALL BAKINGS.
- USE THIS HANDY RULER FOR MEASURING WIDTH AND DEPTH OF YOUR PANS . . .

(Fold to zero when measuring depth)

SPICY RAISIN CUPCAKES

Spices add zest!

**Nuts and raisins
vary the texture!**



FOR SUCCESS—do these first:

1. Have *all* ingredients room temperature.
2. *Preheat* oven to 375° (quick moderate).
3. Grease *generously* and dust with flour 12 medium-sized muffin cups or use little paper baking cups set into muffin pan.
4. Measure *level* for accuracy with standard measuring cups and spoons.
5. *Sift* GOLD MEDAL "Kirchen-tested" Enriched Flour, then spoon *lightly* into cup and level off. *Do not pack.*

Wash in cold water **1 cup seedless raisins**
Drain.

Add **1 cup water**

Cover and simmer 15 minutes. Drain and save liquid.

Sift together into bowl . . .

- 1 cup sifted GOLD MEDAL "Kitchen-tested" Flour
- 3/4 cup sugar
- 1 1/2 tsp. double-action baking powder
- 1/2 tsp. salt
- 1 tsp. cinnamon
- 1/2 tsp. cloves
- 1/2 tsp. nutmeg

Add $\left\{ \begin{array}{l} *1/4 \text{ cup high grade shortening} \\ 1/2 \text{ cup liquid (use raisin liquid plus enough water to} \\ \text{make } 1/2 \text{ cup)} \end{array} \right.$

Beat vigorously with spoon for 2 minutes by clock (about 150 strokes per minute). You may rest a moment when beating by hand; just count actual beating time or strokes. *Or* mix with electric mixer on *medium speed* for 2 minutes. Scrape sides and bottom of bowl constantly.

Add $\frac{1}{4}$ to $\frac{1}{3}$ cup unbeaten egg (1 large)

Continue beating 2 more minutes, scraping bowl constantly. Dredge drained and cooled raisins in 2 *additional* *tblsp.* *GOLD MEDAL* Flour and mix with $\frac{1}{2}$ *cup* *chopped* *nuts*. Fold carefully into batter with spoon. Pour batter into prepared pan . . . filling each cup about $\frac{1}{2}$ full.

Bake 15 to 20 minutes in quick moderate oven (375°).

*such as Crisco, Spry, Swift'ning or Snowdrift.

If you live at an altitude over 3000 ft., write Betty Crocker, General Mills, Minneapolis 1, Minnesota, for recipe adjustments. Specify recipe wanted.